

LE FONTI - PANZANO



FONTISSIMO IGT Alta Valle della Greve 2016

Grape Varieties: 60% Cabernet Sauvignon, 35% Merlot, 5% Sangiovese

Aging: 24 months in french oak barriques (225l)

Fontissimo is synonymous with the best of Le Fonti. Papa's Best, as we like to call it, gets the best Sangiovese, Cabernet Sauvignon and Merlot grapes from our vineyards. After almost two years in French oak barriques, this wine wins over with its dark ripe fruit and good balance. A wine that invites you to meditate! Ideal with roasts, ripe cheeses and game.

Year 2016: The year started off with a very mild winter and a warm spring. Mai and June were wet and cold, but a nice long warm summer let the grapes ripen very well with ideal temperature changes between nighttime and daytime especially in the crucial ripening periods. We started the harvest in late September in excellent conditions in all vineyards.

Harvest: Merlot: 26-28th September
Sangiovese: 29 September - 5th October
Cabernet Sauvignon: 6-7th October

General information about Le Fonti:

Vineyard extension: 8,81 Hectars - 23 acres

Exposure: 450 meters above sea level.
South East Hill Slope

Soil composition: Limestone, Sand, Volcanic stone, Schist, Clay

Farming method: certified organic

Training: Cordone speronato

Vinification: Slow fermentation at 28-29 C with daily pumping over before pressing off the skins at the end of October. Afterwards the wine went through the malolactic fermentation before being left to age for 24 months in new and used French oak barriques of 225 litres.

Alcohol: 15% vol.
Total acidity: 5,9 g/l

Bottles produced: 4000